

GLENDALE BROWN ALE

STYLE: ENGLISH NORTHERN
BROWN ALE

DIFFICULTY: 

TIME: 3 HOURS

MALT EXTRACT:	Pale	6 lbs.	
GRAIN BILL:	Biscuit malt	4 oz	
	American Caramel 10	4 oz	
	British Crystal 50-55	4 oz	
	British Chocolate Malt	4 oz	
HOPPING SCHEDULE:	#1 Challenger (8.3%)	.6 oz	60 min
	#2 Fuggles	0.5 oz	15 min
STARTING GRAVITY:	1.045		
FERMENTATION TEMPERATURE:	65-75 degrees F.		
YEAST:	Wyeast 1098 British Ale OR White Labs WLP005 British Ale		

INSTRUCTIONS:

- In a small pot bring 3 or 4 quarts of water to around 150 degrees (bubbles start to form on the bottom.)
- Remove from the heat and stir in the specialty grains, cover and steep for 20-30 minutes.
- Meanwhile, fill the large brew pot half full with water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract.
- After the grains have steeped for 20-30 minutes, pour them through a strainer into the large brew pot.
- Add some hot water to the small pot and rinse the grains in the strainer.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package.
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil for one hour, adding hops as per recipe.
- When the boil is done, cool the pot in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.